

# FOOD ESTABLISHMENT SANITATION INSPECTION - REMARKS FORM

For use of this form, see TB MED 530; the proponent agency is OTSG.

Form will be attached to and becomes a permanent part of DA Form 5161-R.

1. ESTABLISHMENT	2. DATE (YYYYMMDD)	3. INSPECTOR
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4. TEMPERATURE DATA							
a. Refrigerator Temperatures		b. Freezer Temperatures		c. Hot Holding Temperatures		d. Food Temperatures	
UNIT	°F	UNIT	°F	UNIT	°F	UNIT	°F

5. WAREWASHING DATA	
a. Manual	
(1) Sanitizing Temperature (°F)	
(2) Chemical Sanitizer Type	
(3) Chemical Sanitizer Concentration (ppm)	
b. Mechanical	
(1) Wash Temperature (°F)	
(2) Rinse Temperature (°F)	
(3) Final Rinse Temperature (°F)	
(4) Chemical Sanitizers (Type and Concentration) (ppm)	
(5) Final Rinse Time (Seconds)	

6. REMARKS
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